

RYANBROWN

SEATED DINNER PARTY MENU

Passed Hors D'Oeuvres

House made gravlax on rye crisp; horseradish dill crème fraiche with aquavit

Smoked chicken on corn cake with tomato “jam” and braeburn apple chip

Prosciutto wrapped persimmons on rosemary skewers

Dinner

First Course

Mache salad with warm wild mushrooms, shaved parmesan, and lemon-truffle vinaigrette

Main Courses

Lamb two ways: slow roasted loin with bacon marmalade and rosemary, and braised shoulder with natural jus. Served with Brussels sprouts and Bloominghill polenta

Dessert

Chestnut panna cotta with red wine syrup and pumpkinseed brittle

Small trays of chocolates and short breads served with coffee

Please note:

We source much of our food from local farms and small artisanal purveyors. As a result, some items may not be available and are subject to change. These are sample menu items from past favorite events. Please contact us for details of our complete offerings.